

# Christmas Eve Menu

## Amuse Bouche

### Chicken Pate $\Delta$

Pistachio, Humboldt Fog Mousse, Pomegranate Syrup, Sweet Potato Chip

## Firsts

### Cream of Mushroom Soup $\Delta$

Pumpernickel Crouton, Roasted Chestnuts, Sherry Cream

### Raviolo

Black Pepper Pasta, Boniato, Mascarpone, Leeks, Quail Egg, Candied Walnuts

### Porchetta $\Delta$

Kellie Brooke Farm Tenderloin, House Cured Guanciale, Roasted Fennel Soubise, Ham Hock Jus

## Salad

### Watercress Salad

Burrata, Bruleed Blood Orange, Spiced Walnuts, Pomegranate Sherry Vinaigrette

## Mains

### Fall Dug Parsnips

Cider Poached, Seared Brookford Farm Parsnips, Wheatberry Grits, Chard, Toasted Pistachio

### Oxtail Osso Bucco $\Delta$

Dunk's Oyster Mushroom & White Bean Ragu, Pecorino, Fried Sage, Grilled Crustino

### Pan Roasted Skate $\Delta$

Gulf of Maine Skate Filet, Forbidden Rice, Jamon Iberico, Braised Endive, Saffron Citrus Burre Blanc

### Baked Scallops

Bay Scallops, Orzo Pilaf, Spinach, Pernod Cream, Toasted Pumpernickel, Chervil

## Cheese $\Delta$

### Chef Selection of Cheese

Brookford Farm Camembert and Belle & Goose Hunca Munca, Pear Preserve, Champagne Grapes

## Dessert

### Flan Caramel $\Delta$

Cider Caramel, Ginger Lemon Custard

### Buche de Noel $\Delta$

Flourless Chocolate Cake, Espresso Whipped Cream, Orange Curd, Shaved Chocolate

### Poached Figs $\Delta$

Madagascar Vanilla, Port Wine Syrup, Maple Cream

$\Delta$  Can Be Made Gluten Free

\$55 per person. Tax & Gratuity not included.

